



# Avocado Crab Cocktail with Ramp Thousand Island

30 min

CA

OR

WA

Serves 2-4

## Ingredients

### Ramp Thousand Island Dressing

50 g Kewpie mayo (best to use Japanese mayonnaise, but can substitute regular mayonnaise if needed)

35 g Heinz chili sauce (don't substitute this, but can increase the ketchup slightly, if needed)

25 g Heinz ketchup

2 g garlic, grated on a fine microplane

25 g sauteed ramps (or substitute sautéed leeks, or use garlic chives)

30 g grated prepared hot horseradish

1 g lemon zest

7 g lemon juice

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## **Crab and Avocado**

Dungeness crab leg meat, cooked and chilled

Ripe avocado, carefully sliced

# **Preparation**

## **Ramp Thousand Island Dressing**

Mix ingredients for dressing together. If you don't own a gram scale, just do it to taste.

## **Assemble**

Arrange crab and avocado interspersed with dressing over crushed ice.

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**Recipe and Photo by** Naomi Pomeroy, [Beast](#)

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Species Group

Crab, Lobster